

# Pinot Grigio DOC Friuli



**Region:** Friuli Venezia Giulia

**Varietal:** 100% Pinot Grigio

**Vineyard:** Family-owned hillside vineyards

**Soil:** Mostly marl and clay

**Vines per Hectare:** 5000

**Vine Training:** Guyot

**Altitude:** 400-600 feet above sea level

**Vinification Process:** Grapes are hand harvested in September after which a soft pressing takes place in a horizontal press. Must is then fermented at 10°C for 5-7 days. A final refining takes place before bottling and release.

**S.Q.N.P.I:** Wine is certified S.Q.N.P.I meaning winery follows the National Quality System for Integrated Production that reduces chemical products, rationed fertilizers, worker safety and irrigation to keep with the natural biodiversity of the land.

**Alcohol Content:** 13%.

**Residual Sugar:** 12g/liter

**Color:** Pale straw yellow with golden highlights.

**Bouquet:** Fragrant bouquet of tropical fruits with citrus and vanilla.

**Tasting Notes:** Layers of peach, lime and firm but balanced acidity.

**Food Pairing:** Perfect on it's own or with a variety of appetizers, all types of seafood, poultry and risotto dishes.

**Ageing:** 3-5 years

**Serving Temp:** 55°F (13°C)

**UPC:** 660809001129